



# smartslicer

## Key Features

- Three speed 'loaf type' selection control for soft, medium or crusty bread controls the pressure applied by the loaf pusher
- Patented long stroke treadle drive system
- Twin slice thickness. 12mm & 15mm or optional 13mm & 17mm (leadtime applies)
- Unique electronic control panel senses and alerts when blade change is required
- Dual bagging spades with balanced pivot point design
- Hold button fitted for operator control
- Revolutionary blade guarding system
- Extended blade life by up to 50%
- Increased slicing height (up to 140mm) incorporating "Blade Guard" safety technology
- Lubrication free drive system
- Side hinged front for fast and easy servicing access
- Compact design requires less floor space
- Longer in-feed deck holds 3 loaves on each side of the slicer
- Fitted with lightweight removable plastic crumb trays
- Improved blade change system up to 70% faster

## Specifications

Model	Slice thickness	Dimensions W x D x H	Electrical Specifications
SS1215	12 & 15mm	720mm x 875mm x 1280mm	400-415 volt, 3P+E, 50Hz, 1.0kW
SS1317	13 & 17mm	720mm x 875mm x 1280mm	400-415 volt, 3P+E, 50Hz, 1.0kW

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

MF/0861/1006

# BREAD SLICER



[www.moffat.com.au](http://www.moffat.com.au)

National Sales Hotline  
Toll Free 1800 023 953

Melbourne  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone (613) 9518 3888  
Facsimile (613) 9518 3833  
Email: [vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Sydney  
Telephone (612) 8833 4111  
Facsimile (612) 8833 4122  
Email: [nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

Adelaide  
Telephone 1800 023 953  
Facsimile (613) 9518 3833  
Email: [vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Brisbane  
Telephone (617) 3630 8600  
Facsimile (617) 3630 8623  
Email: [qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Perth  
Telephone 1800 023 953  
Facsimile (613) 9518 3833  
Email: [vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Christchurch, New Zealand  
Telephone (643) 389 1007  
Facsimile (643) 389 1276  
Email: [sales@moffat.co.nz](mailto:sales@moffat.co.nz)  
Web: [www.moffat.co.nz](http://www.moffat.co.nz)

Auckland, New Zealand  
Telephone (649) 574 3150  
Facsimile (649) 574 3159  
Email: [sales@moffat.co.nz](mailto:sales@moffat.co.nz)  
Web: [www.moffat.co.nz](http://www.moffat.co.nz)

National 24 hour Service Hotline  
(Australia wide)  
Toll Free 1800 622 216

Replacement Parts  
(Australia wide)  
Toll Free 1800 337 963



# smartslicer

Moffat has built its reputation on a tradition of developing innovative products and supporting this with exceptional customer service.

As part of the ALI Group, one of the world's largest designers, manufacturers and suppliers of equipment to the foodservice industry, the continued success of Moffat is built around a long-term commitment to research and development and the introduction of innovative new products to the market.

The Moffat SMART slicer incorporates the latest in bakery technology, is proudly designed and manufactured in Australia and offers unique advantages over traditional slicers.



Twin bagging spades

## Design features

Designed for heavy duty retail use the SMART slicer is fitted with patented long stroke operation providing superior slicing and longer blade life.

All working surfaces are finished in stainless steel and with the automatic cut off system the machine turns itself off at the end of each slicing cycle.

Moffat slicers are fully guarded for operator safety meeting and exceeding all Australian safety regulations. Mobile for easy cleaning and fitted with a hinged front door with safety key switch control, this unit provides for improved access and fast blade change.

Both compact and efficient, Moffat bread slicers are supplied with comprehensive operational procedure manuals.

## Applications

Manufactured in Australia the SMART slicer has been designed for heavy-duty use in retail and wholesale bakeries, cafes, supermarkets, and government departments.



Side hinged front for fast and easy servicing access



3 speed pressure sensitive loaf pusher with setting for Soft / Medium / Crusty bread



# smartslicer

The SMART slicer incorporates the revolutionary 'loaf type' select button allowing operators to choose soft, medium or crusty bread slicing. This selection electronically regulates the amount of pressure applied by the loaf pusher and eliminates torn or damaged bread that can occur with fixed tension loaf pushes.

Operator safety has been a primary concern in the design of the SMART slicer. New "Blade Guard" technology not only protects the operator when the slicer is in operation but also whilst it is being cleaned. This important feature denies access to the slicing blades at all times and makes the SMART slicer one of the safest slicer in the world today.

New operator friendly push button controls with electronic readout provide easy operation. The LCD screen gives the operator information of total hours used, blade life hours and blade change reminder.

The rear loading deck is designed to hold 3 loaves on each side and if required it does permit loaves to be sliced end to end. Twin bagging spades are also fitted to allow 2 operators to slice and bag bread at the same time.

The SMART slicer features a patented long stroke treadle drive system with 20% faster blade movement for faster slicing and utilizes 100mm of the slicing blade. This means that the blade life is extended by up to 50% and requires sharpening less often.

A large 1kW drive motor, almost twice the size of conventional twin bread slicers is supplied and a stronger frame ensures long life, low vibration and quieter operation.



OPERATING CONTROL PANEL

3 speed pressure sensitive loaf pusher with setting for Soft / Medium / Crusty bread

Hold button control allows the operator to stop the slicing process and control the speed the loaves exit the machine. The pusher retracts to avoid crushing the loaves and damaging the blades.